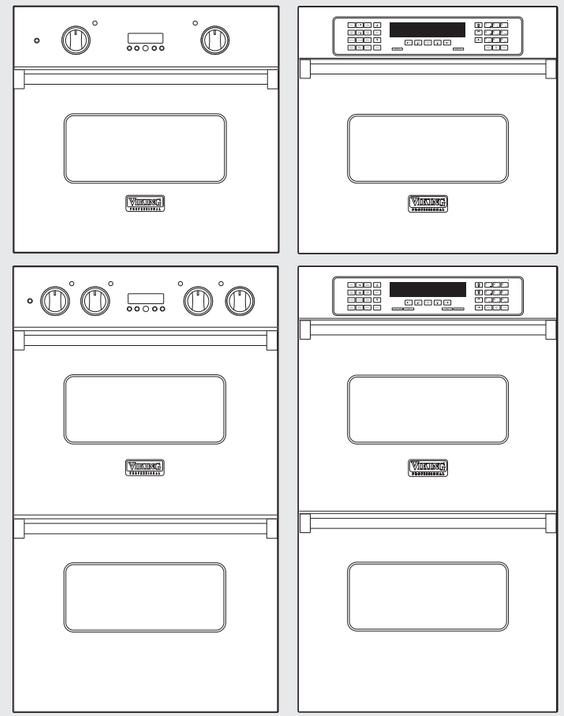
# Viking Installation Guide

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For product information,

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or visit the Viking Web site at

vikingrange.com

## Professional Custom
## Built-In Electric Single and Double Ovens


F20814B EN

(090611)

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# IMPORTANT–Please Read and Follow!

- Before beginning, please read these instructions completely and carefully.
- **DO NOT** remove permanently affixed labels, warnings, or plates from product. This may void the warranty.
- All local and national codes and ordinances must be observed. Installation must conform with local codes.
- The installer must leave these instructions with the consumer who should retain for local inspector's use and for future reference.

**In Massachusetts:** This appliance must be installed by a Massachusetts licensed plumber or electrician.

**In Canada:** Installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

**Your safety and the safety of others is very important.**

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

⚠ This is the safety alert symbol. This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER," "WARNING" or "CAUTION." These words mean:

**⚠ DANGER**

**Hazards or unsafe practices which WILL result in severe personal injury or death**

**⚠ WARNING**

**Hazards or unsafe practices which COULD result in severe personal injury or death**

**⚠ CAUTION**

**Hazards or unsafe practices which COULD result in minor personal injury or property damage.**

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

# IMPORTANT—Read and Follow!

**A GFI *shall be used if required by NFPA-70 (National Electric Code), federal/state/local laws, or local ordinances.***

- The required use of a GFI is normally related to the location of a receptacle with respect to any significant sources of water or moisture.
- Viking Range Corporation will NOT warranty any problems resulting from GFI outlets which are not installed properly or do not meet the requirements below.

***If the use of a GFI is required***, it should be:

- Of the receptacle type (breaker type or portable type NOT recommended)
- Used with permanent wiring only (temporary or portable wiring NOT recommended)
- On a dedicated circuit (no other receptacles, switches or loads in the circuit)
- Connected to a standard breaker of appropriate size (GFI breaker of the same size NOT recommended)
- Rated for Class A (5 mA +/- 1 mA trip current) as per UL 943 standard
- In good condition and free from any loose-fitting gaskets (if applicable in outdoor situations)
- Protected from moisture (water, steam, high humidity) as much as reasonably possible

**⚠ WARNING**

To prevent possible damage to cabinets and cabinet finishes, use only materials and finishes that will not discolor or delaminate and will withstand temperatures up to 194°F (90°C). Heat resistant adhesive must be used if the product is to be installed in laminated cabinetry. Check with your builder or cabinet supplier to make sure that the materials meet these requirements.

**⚠ WARNING**

The use of cabinets for storage above the oven may result in potential fire or burn hazard.

**⚠ DANGER**

**ELECTRICAL SHOCK HAZARD**

To avoid risk of electrical shock, personal injury or death; verify your appliance has been properly grounded in accordance with local codes or in absence of codes, with the National Electrical Code (NEC). ANSI/NFPA 70-latest edition.



**⚠ WARNING**

**DO NOT** use the handle or oven door to lift the oven. Remove door before installation to ensure that it is not used to lift the unit. Make sure pins are inserted into hinges before removing door to prevent injury to hands and/or fingers.

**⚠ WARNING**

The misuse of the oven door(s) (e.g. stepping, sitting, or leaning on them) can result in hazards or injuries and damage to the product.

**⚠ WARNING**

This appliance should not be used for space heating. This information is based on safety considerations.

**⚠ WARNING**

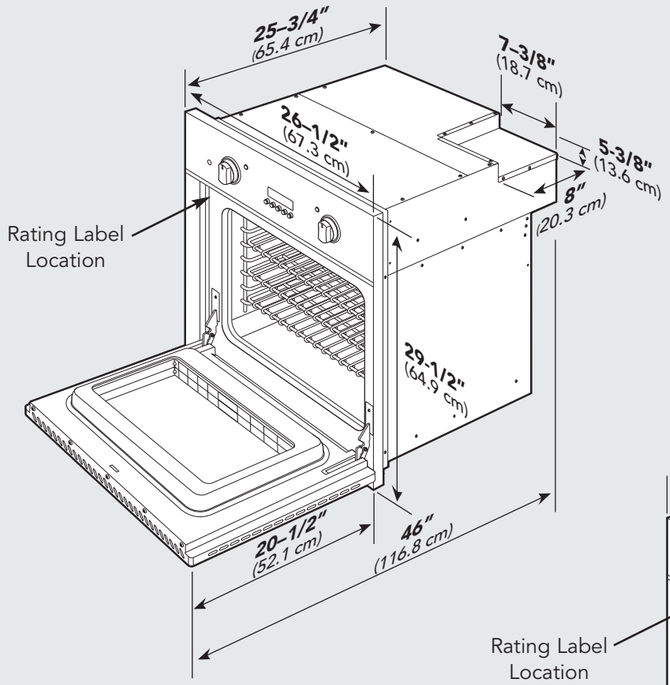
**MOVING HAZARD**

To avoid risk of severe personal injury; this appliance requires two or more personnel while handling and moving. Possible use of appliance moving devices is recommended.

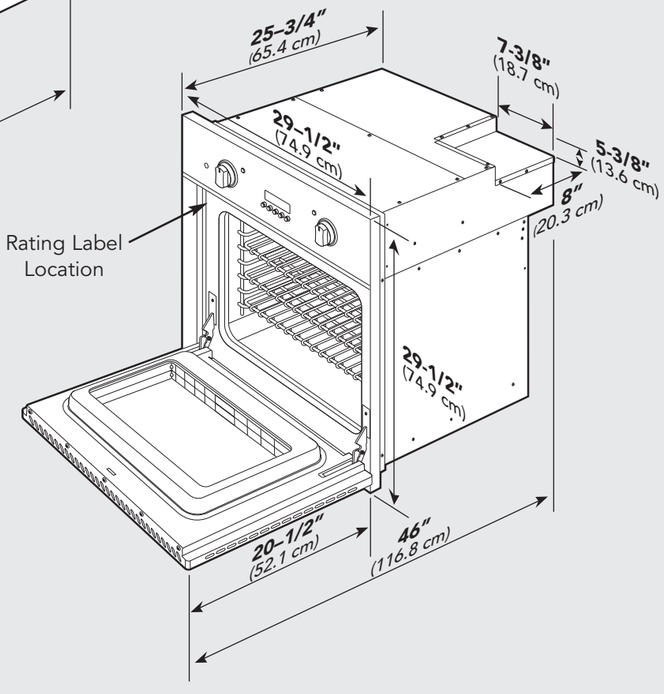
# Dimensions–Single Oven

(Professional Series–Mechanical and Touch Control Models)

27″ Wide




30″ Wide






# Specifications & Electrical Requirements

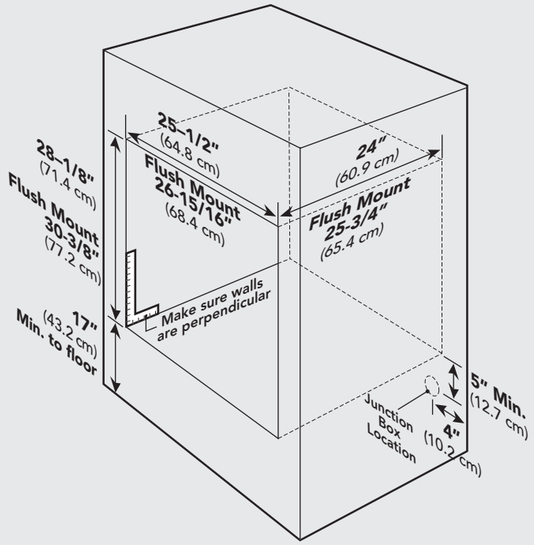
| Professional Single Oven | | |
|---|---|---|
| **Description** | **VESO1272/VESO5272 - 27″ Wide** | **VESO1302(T)/VESO5302(T)/ - 30″ Wide** |
| Overall Width | 26-1/2″ (67.3 cm) | 29-1/2″ (74.9 cm) |
| Overall Height | 29-1/2″ (74.9 cm) | |
| Overall Depth | to edge of door—25-3/4″ (65.4 cm)<br>with door open—46″ (116.8 cm) | |
| Cutout Width | Standard—25-1/2″ (64.8 cm)<br>Flush Mount—26-15/16″ (68.4 cm) | Standard—28-1/2″ (72.4 cm)<br>Flush Mount—29-15/16″ (76.0 cm) |
| Cutout Height | Standard—28-1/8″ (71.4 cm)<br>Flush Mount—30-3/8″ (77.2 cm) | |
| Cutout Depth | Standard—24″ (60.9 cm)<br>Flush Mount—25-3/4″ (65.4 cm) | |
| Electrical Requirements | 4-wire ground, 240VAC, 30 amp electrical connection<br>Unit equipped with No.10 ground wire in unit. Fuse separately. | |
| Maximum Amp Usage | 24.0 amps—240 VAC<br>20.8 amps—208 VAC | |
| Oven Interior Width | 22-5/16″ (56.7 cm) | 25-5/16″ (64.3 cm) |
| Oven Interior Height | 16-1/2″ (41.9 cm) | |
| Oven Interior Depth | 16-13/16″ (42.7 cm) | |
| Oven Volume *(measured to AHAM standard)** | 3.6 cu. ft. | 4.1 cu. ft. |
| Oven Volume *(total oven cavity)* | 4.1 cu. ft. | 4.7 cu. ft. |
| Approximate Shipping Weight | 237 lbs. (108 kg) | 261 lbs. (118 kg) |

**The AHAM Standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.*

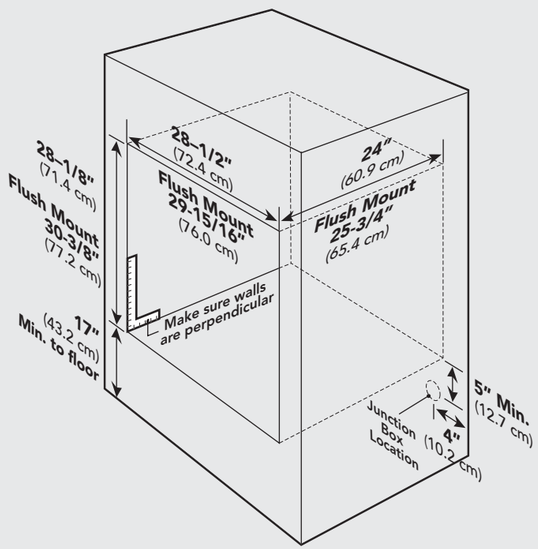
# Cutout Dimensions–Single Oven

(Professional Series–Mechanical and Touch Control Models)

27″ Wide Built-In




30″ Wide Built-In



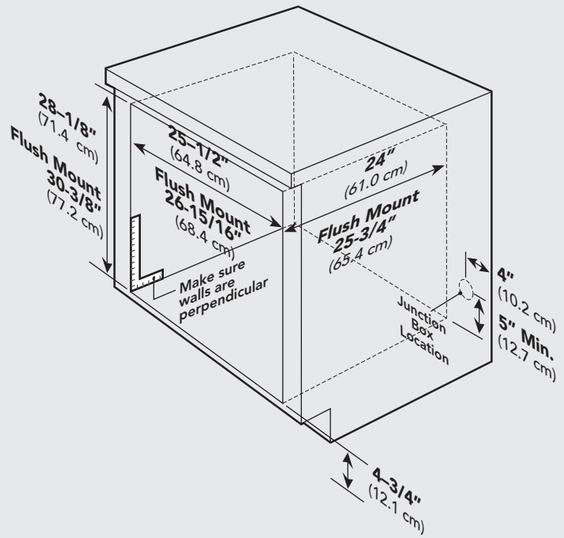

***Note:*** *A minimum of 2″ (5.1 cm) spacing above and below the oven to any adjacent items is required for ventilation purposes.*



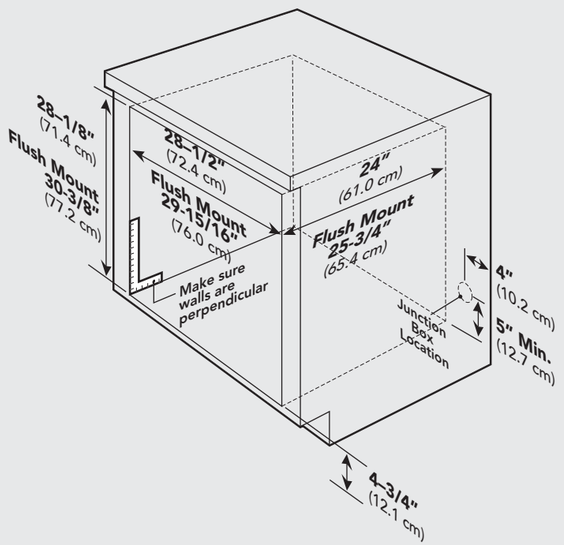
# Cutout Dimensions–Single Oven

(Professional Series–Mechanical and Touch Control Models)

27″ Wide Undercounter



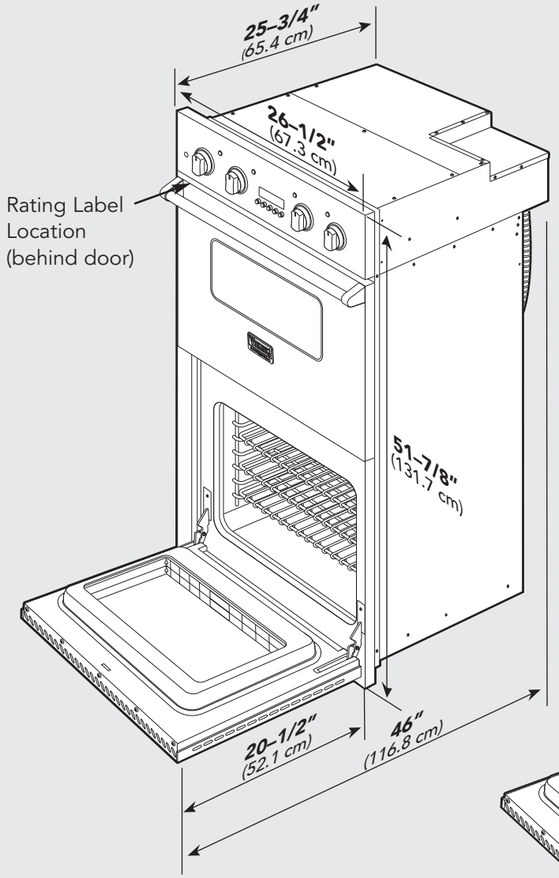

30″ Wide Undercounter



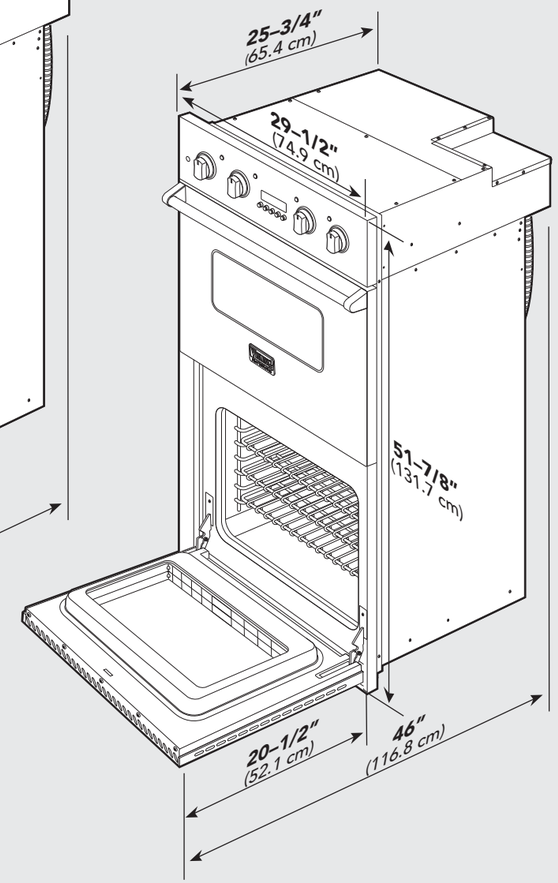
# Dimensions–Double Oven

(Professional Series–Mechanical and Touch Control Models)

27" Wide




30" Wide






# Specifications & Electrical Requirements

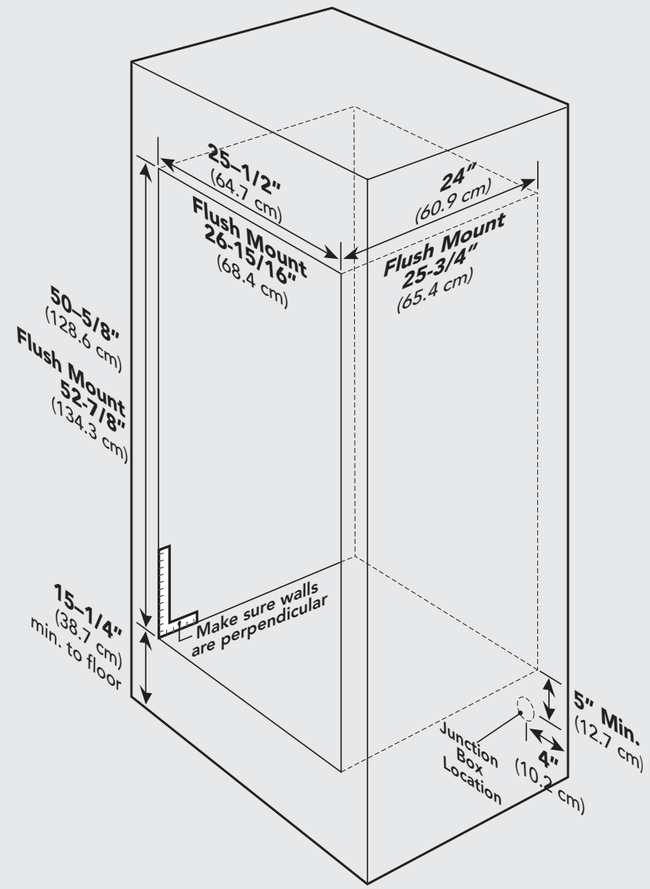
| Professional Double Oven | | |
|---|---|---|
| **Description** | **VEDO1272/VEDO5272 - 27" Wide** | **VEDO1302(T)/VEDO5302(T)/ - 30" Wide** |
| Overall Width | 26-1/2" (67.3 cm) | 29-1/2" (74.9 cm) |
| Overall Height | 51-7/8" (131.7 cm) | |
| Overall Depth | to edge of door—25-3/4" (65.4 cm)<br>with door open—46" (116.8 cm) | |
| Cutout Width | Standard—25-1/2" (64.8 cm)<br>Flush Mount—26-15/16" (68.4 cm) | Standard—28-1/2" (72.4 cm)<br>Flush Mount—29-15/16" (76.0 cm) |
| Cutout Height | Standard—50-5/8" (128.6 cm)<br>Flush Mount—52-7/8" (134.3 cm) | |
| Cutout Depth | Standard—24" (60.9 cm)<br>Flush Mount—25-3/4" (65.4 cm) | |
| Electrical Requirements | 4-wire ground, 240VAC, 50 amp electrical connection<br>Unit is equipped with No.10 ground wire in conduit.<br>Should be fused separately. | |
| Maximum Amp Usage | 40.0 amps—240 VAC<br>34.7 amps—208 VAC | |
| Oven Interior Width–both ovens | 22-5/16" (56.7 cm) | 25-5/16" (64.3 cm) |
| Oven Interior Height–both ovens | 16-1/2" (41.9 cm) | |
| Oven Interior Depth | **Upper Oven:**<br>16-13/16" (42.7 cm) - AHAM<br>19-1/2" (49.5 cm) - Overall<br>**Lower Oven - VEDO1272/VEDO1302(T):**<br>18-1/2" (46.9 cm) - AHAM<br>19-1/2" (49.5 cm) - Overall<br>**Lower Oven - VEDO5272/VEDO5302/VEDO5302T:**<br>16-13/16" (42.7 cm) - AHAM<br>19-1/2" (49.5 cm) - Overall | |
| Oven Volume *(measured to AHAM standard)** | **Upper Oven:** 3.6 cu. ft.<br>**Lower Oven:**<br>VEDO1272: 4.0 cu. ft.<br>VEDO5272: 3.6 cu. ft. | **Upper Oven:** 4.1 cu. ft.<br>**Lower Oven:**<br>VEDO1302(T): 4.5 cu. ft<br>VEDO5302/VEDO5302T: 4.1 cu. ft. |
| Oven Volume *(Overall)* | **Both Ovens:** 4.1 cu. ft. | **Both Ovens:** 4.7 cu. ft. |
| Approximate Shipping Weight | 360 lbs. (163 kg) | 402 lbs. (182 kg) |

**The AHAM Standard for measuring oven capacity subtracts the door plug and convection baffle dimension from the total oven volume.*

# Cutout Dimensions–Double Oven

(Professional Series–Mechanical and Touch Control Models)

## 27″ Wide Built-In

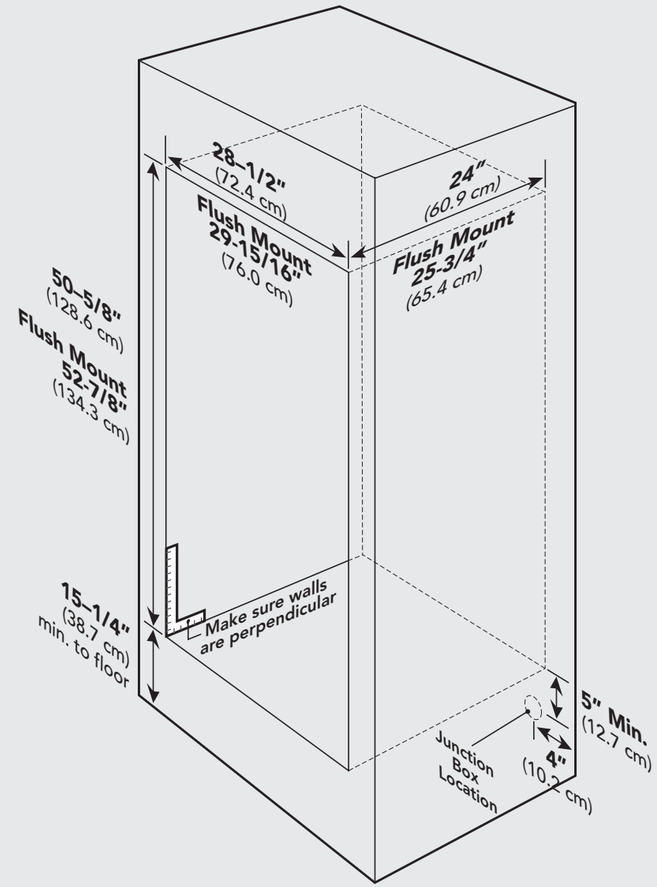





# Cutout Dimensions–Double Oven

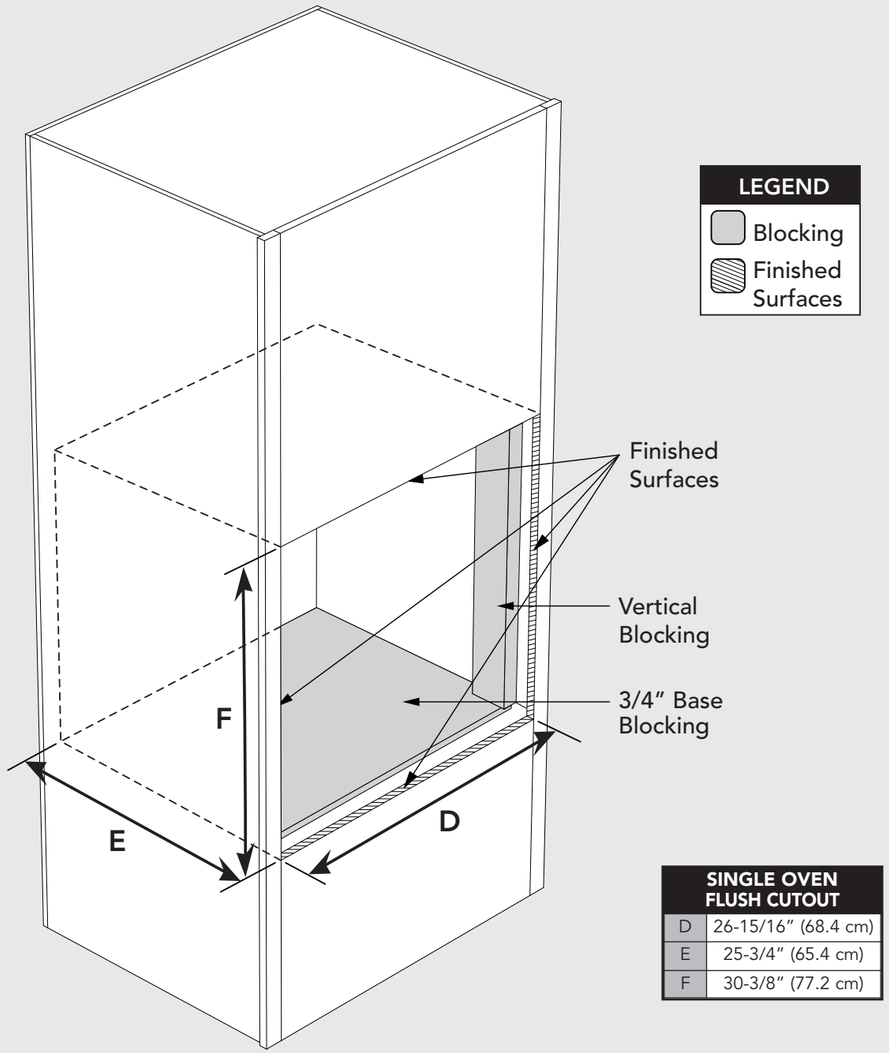
(Professional Series–Mechanical and Touch Control Models)

## 30″ Wide Built-In




***Note:*** *A minimum of 2″ (5.1 cm) spacing above and below the oven to any adjacent items is required for ventilation purposes.*

## Dimensions (27" Single Oven flush mount installation)

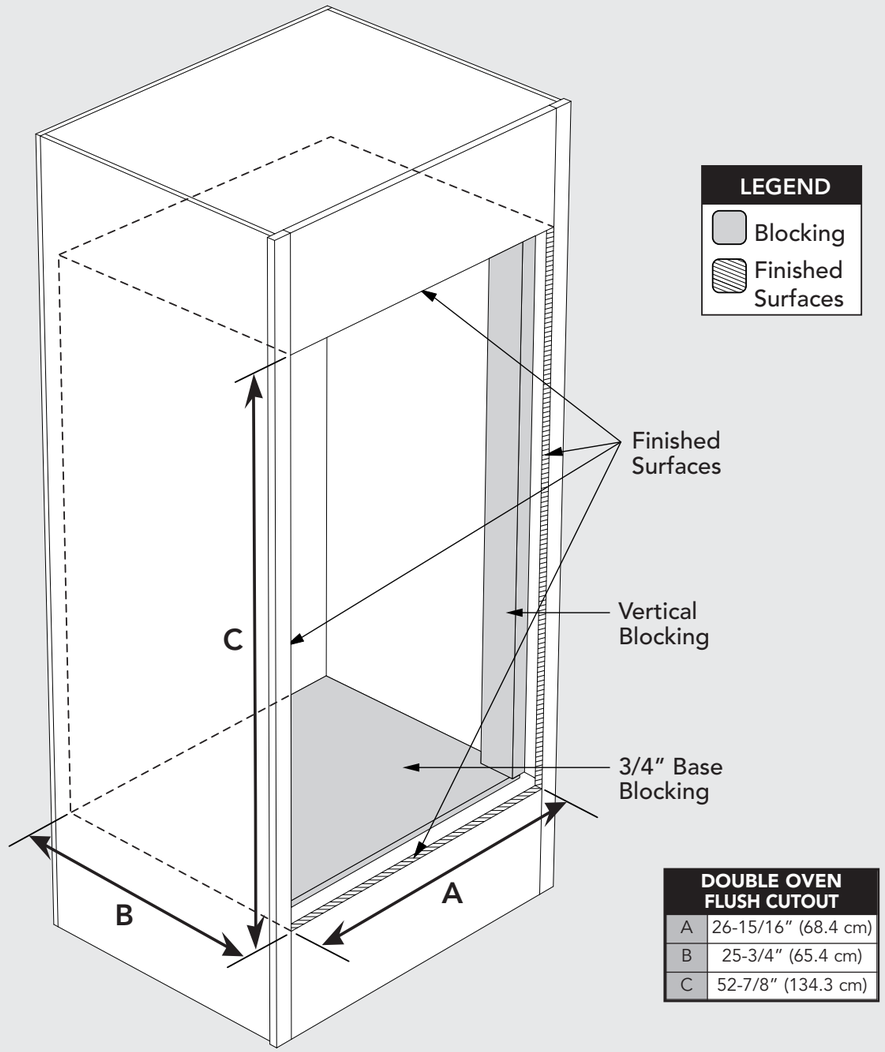



| SINGLE OVEN FLUSH CUTOUT | |
|---|---|
| D | 26-15/16" (68.4 cm) |
| E | 25-3/4" (65.4 cm) |
| F | 30-3/8" (77.2 cm) |

***Note:*** *To install the professional custom oven in a flush mount application the flush mount accessory kit is required.*



## Dimensions (27" Double Oven flush mount installation)

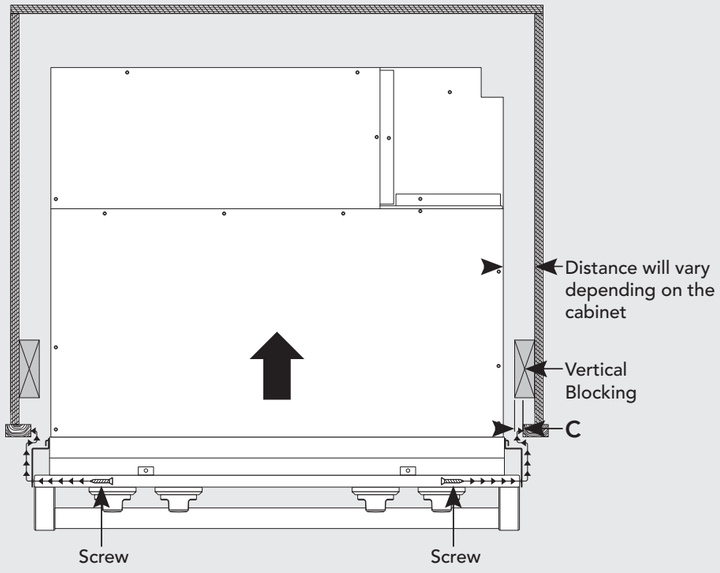


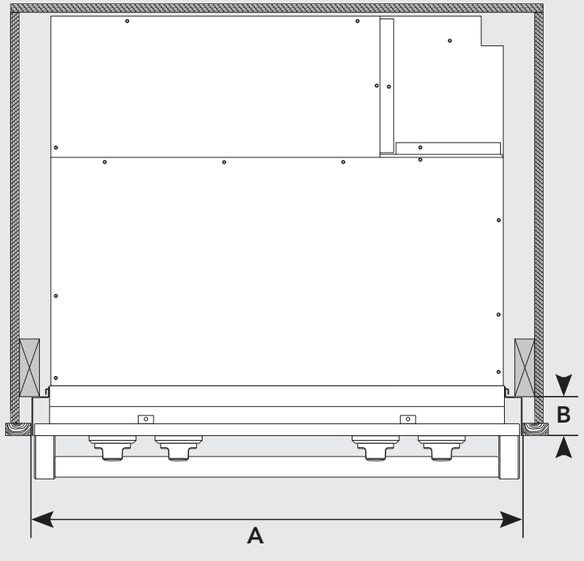

| DOUBLE OVEN FLUSH CUTOUT | |
|---|---|
| A | 26-15/16" (68.4 cm) |
| B | 25-3/4" (65.4 cm) |
| C | 52-7/8" (134.3 cm) |

***Note:*** *To install the professional custom oven in a flush mount application the flush mount accessory kit is required.*

# Dimensions (27" Flush mount installation)

## Top View



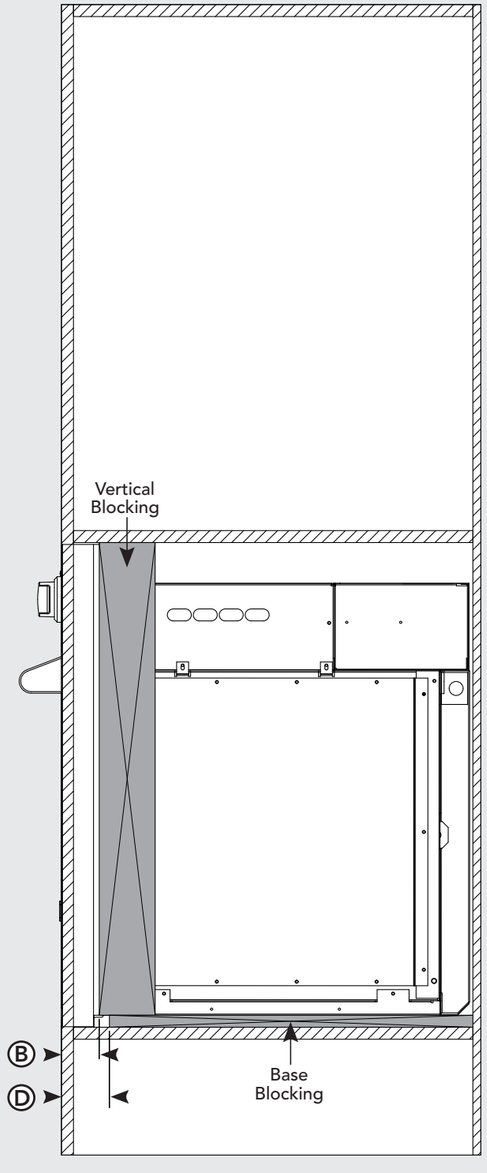




| CRITICAL DIMENSIONS | |
|---|---|
| A | 26-15/16" (68.4 cm) |
| B | 2-1/2" (6.4 cm) |
| C | 1/2" (1.3 cm) |



# Dimensions (27" Flush mount installation)

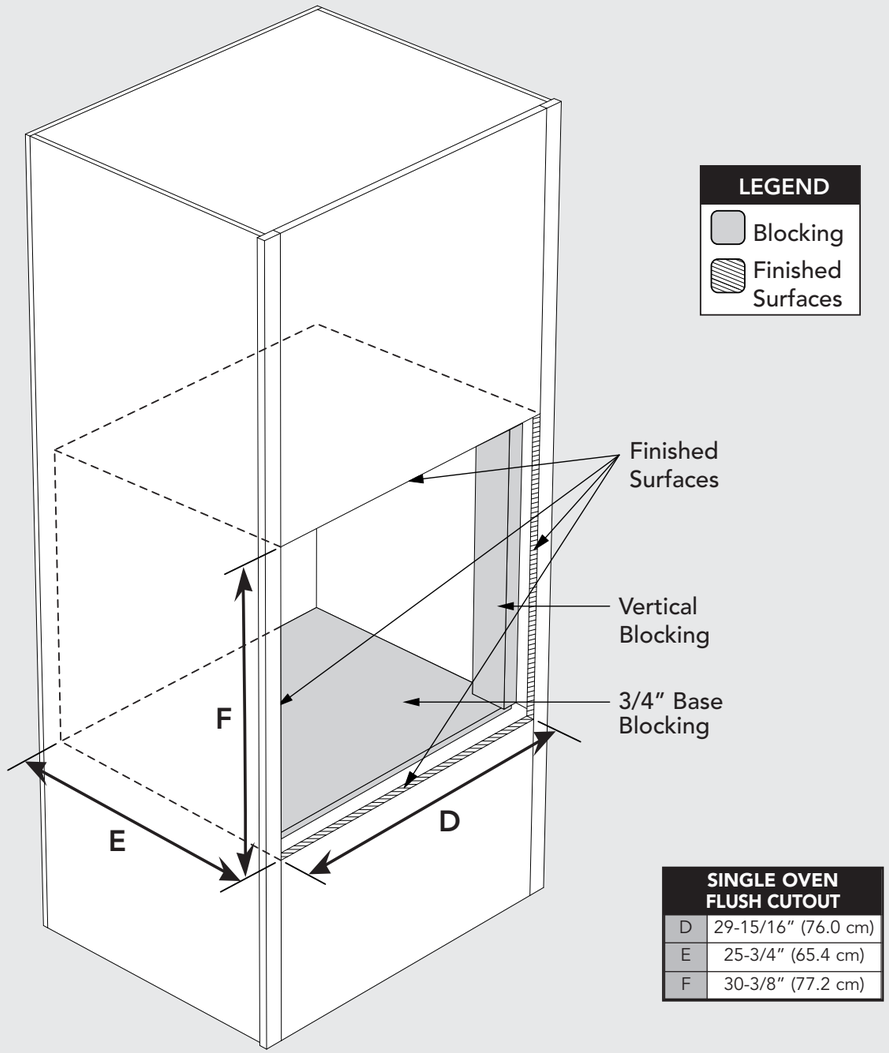
## Side View




| LEGEND |
|---|
| Blocking |
| Cabinet Cross Section |

| CRITICAL DIMENSIONS | |
|---|---|
| B | 2-1/2" (6.4 cm) |
| D | 3" (7.6 cm) |

## Dimensions (30″ Single Oven flush mount installation)

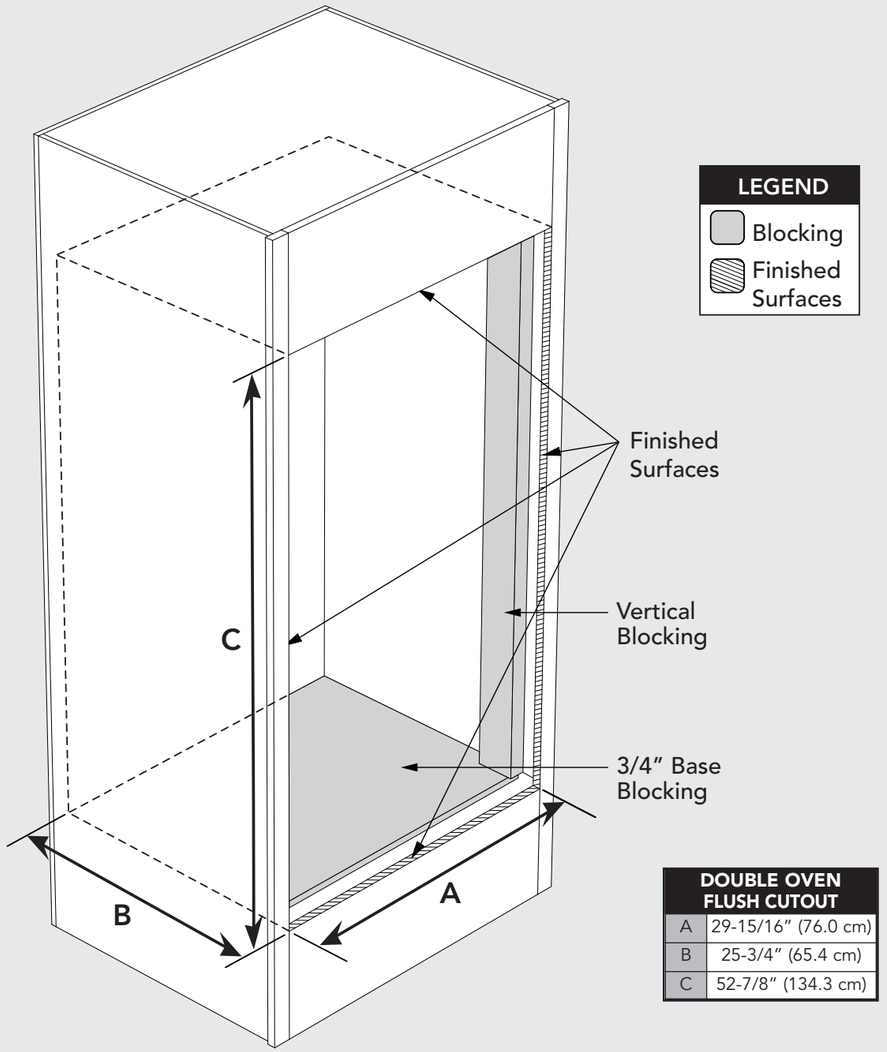



| SINGLE OVEN FLUSH CUTOUT | |
|---|---|
| D | 29-15/16″ (76.0 cm) |
| E | 25-3/4″ (65.4 cm) |
| F | 30-3/8″ (77.2 cm) |

***Note:*** *To install the professional custom oven in a flush mount application the flush mount accessory kit is required.*



## Dimensions (30″ Double Oven flush mount installation)

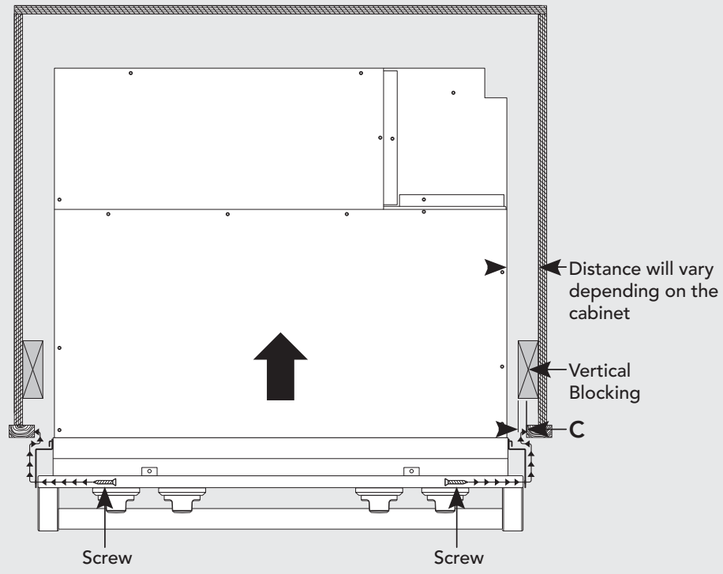


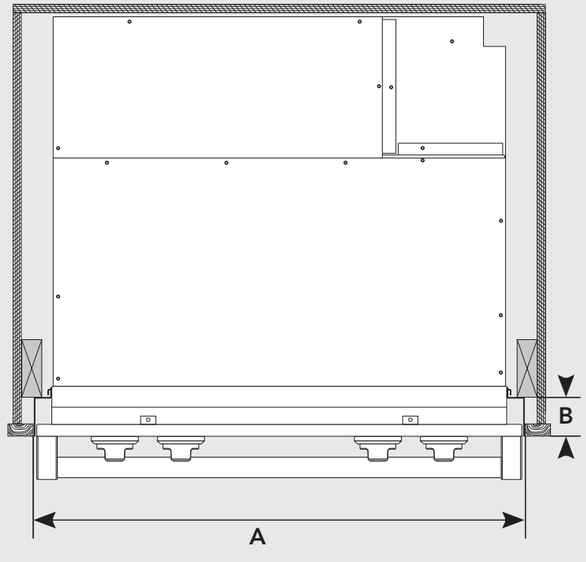

| DOUBLE OVEN FLUSH CUTOUT | |
|---|---|
| A | 29-15/16″ (76.0 cm) |
| B | 25-3/4″ (65.4 cm) |
| C | 52-7/8″ (134.3 cm) |

***Note:*** *To install the professional custom oven in a flush mount application the flush mount accessory kit is required.*

# Dimensions (30" Flush mount installation)

**Top View**



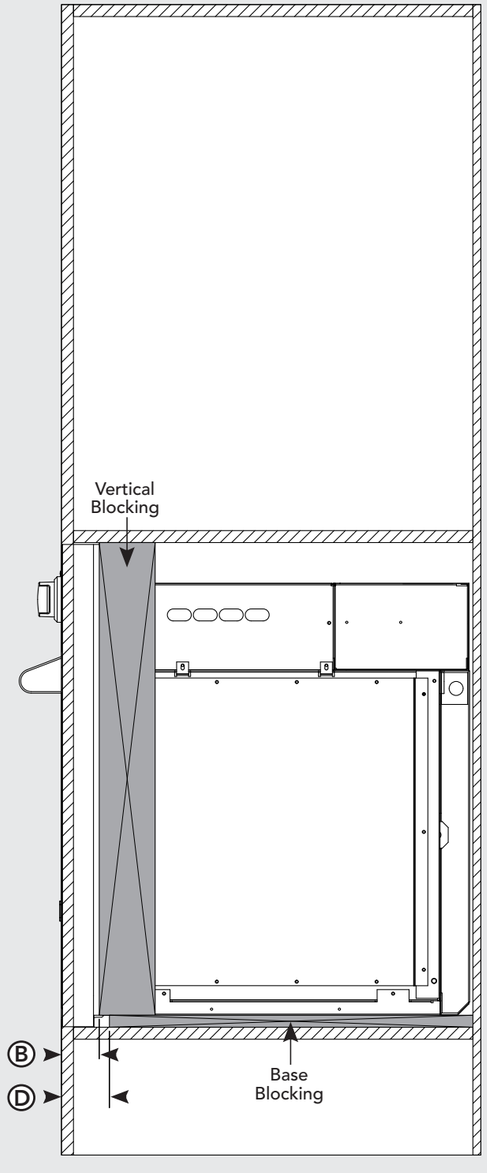




| CRITICAL DIMENSIONS | |
|---|---|
| A | 29-15/16" (76.0 cm) |
| B | 2-1/2" (6.4 cm) |
| C | 1/2" (1.3 cm) |



# Dimensions (30" Flush mount installation)

**Side View**




| LEGEND |
|---|
| Blocking |
| Cabinet Cross Section |

| CRITICAL DIMENSIONS | |
|---|---|
| B | 2-1/2" (6.4 cm) |
| D | 3" (7.6 cm) |

# General Information

- All openings in the wall behind the appliance or in the floor under the appliance should be sealed.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors.
- Disconnect the electrical supply prior to servicing or cleaning.
- When removing the appliance for cleaning or service, disconnect AC power supply and carefully remove the appliance by pulling forward.
- **CAUTION**: The oven is heavy – use care when handling!
- Electrical requirements are listed in the product specifications under the electrical requirements section.

**⚠ CAUTION**

Avoid any damage to oven vents. The vents need to be unobstructed and open to provide proper airflow for optimal oven performance.

**⚠ CAUTION**

The cooling fan should be operating when the unit is in operation. If you notice the cooling fan is not operating or you observe unusual or excessive noise coming from the cooling fan, contact a Viking Authorized Service Center before continuing operation. Failure to do so can result in damage to the oven or surrounding cabinets.

## Recommendations for Unpacking

- Products are shipped on pallets with foam footings and corrugated inner-packing and exterior hoods.
- Products are anchored to the pallet using metal straps that are screwed to the bottom of the product and the pallet.
- DO NOT remove protective packaging until you are ready to perform the installation.
- To remove the packaging, first remove the staples located at the bottom perimeter of the corrugated cover.
- Remove the corrugated cover by lifting it off the product and remove the inner-packing.
- Detach the product from the metal anchor strip by removing the attachment screw.
- DO NOT remove the protective wrapping from the product control panel until the product is installed.

## Recommendations for Moving

- The appliance is heavy – use extreme care when handling!
- **WARNING: DO NOT** use the handle or oven door to lift the oven. Remove door before installation to ensure that it is not used to lift the unit. **Do not lift or carry the door by the handle.**
- Only proper equipment should be used to move products.
- ALWAYS take steps to protect flooring at the installation location when moving products.



# Installation

## Site Preparation

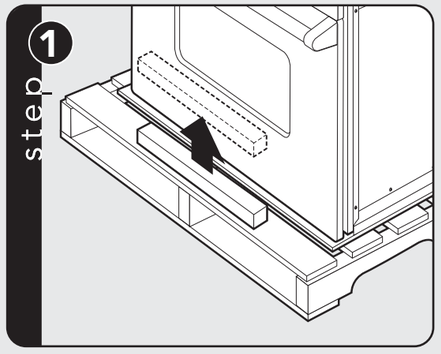
**Note:** It is recommended that a thorough site inspection be conducted PRIOR to unpacking and moving this appliance.

- **WARNING: DO NOT** use the handle or oven door to lift the oven. Remove door before installation to ensure that it is not used to lift the unit. Make sure pins are inserted into hinges before removing door to prevent personal injury to hands and/or fingers. **Do not lift or carry the door by the handle.**
- Confirm available access to adequate power – see electrical requirements.
  –Single oven units require a 30 amp circuit
  –Double oven units require a 50 amp circuit

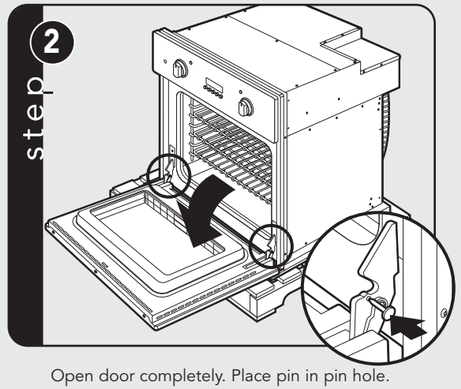
**Note:** A minimum of 2" spacing above and below the oven to any adjacent items is required for ventilation purposes.

- It is recommended that 3/4" or larger material be utilized to create a support platform for this appliance.
- **BE SURE** that support for this appliance is perpendicular to the front facing of the wall or cabinet before you perform the installation.
- Use of a hydraulic lift is recommended for the installation of double oven units.
- All openings in the wall behind the appliance or in the floor under the appliance should be sealed.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors.
- **WARNING: DO NOT** USE AN EXTENSION CORD WITH THIS APPLIANCE. SUCH USE MAY RESULT IN FIRE, ELECTRICAL SHOCK OR OTHER PERSONAL INJURY.

## Installation Procedure

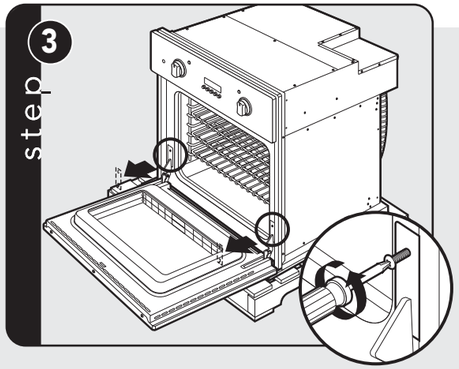



Remove wooden brace on front of pallet.

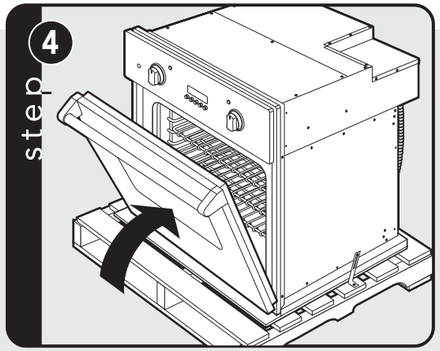



Open door completely. Place pin in pin hole.

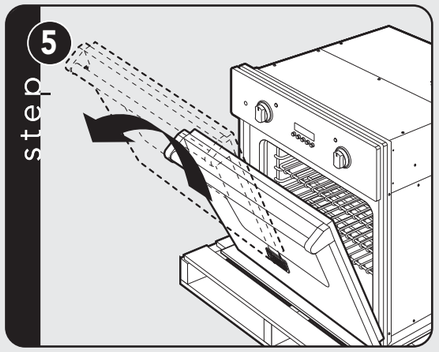
# Installation Procedure (continued)



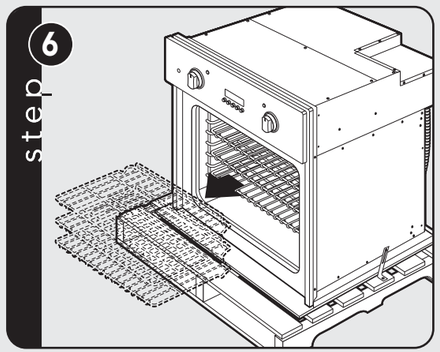

Remove hinge trim screws. Take off hinge trim.



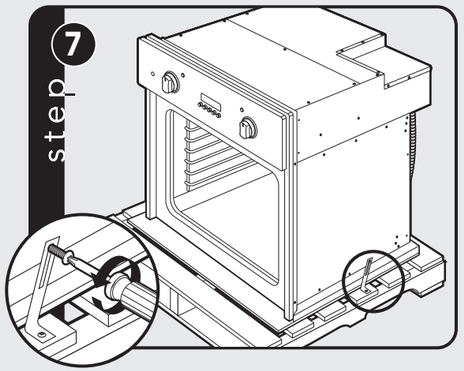

Close until pins stop door.



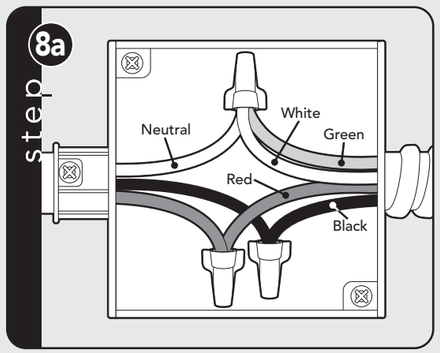

Lift door up and out. Repeat for all doors.




Remove racks.




Unscrew pallet screws from side of oven.

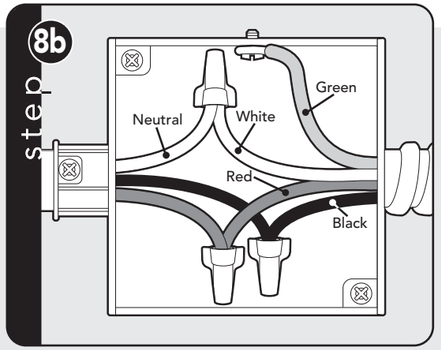



**Wiring option 1***
(connect the white and green to the incoming neutral)

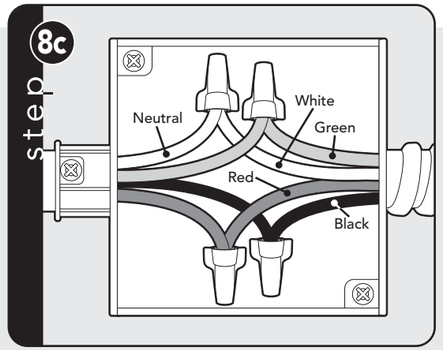
**Note:* Check local code to see which wiring option should be used when grounding the unit.*



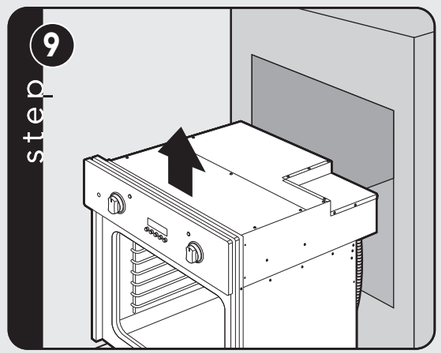
# Installation Procedure (continued)



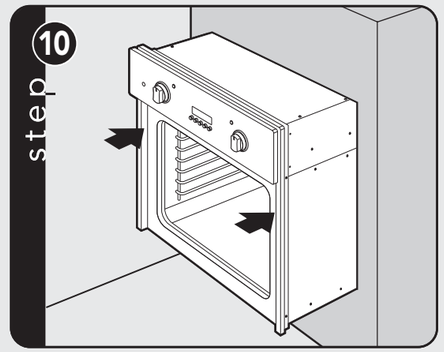

**Wiring option 2***
(connect the white to the incoming neutral,
attach green to grounded junction box)



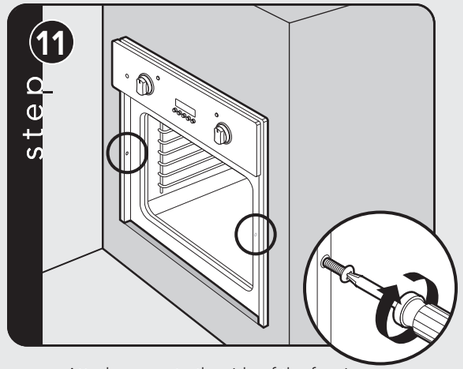

**Wiring option 3***
(connect the white to the incoming neutral,
attach green to suitable ground)



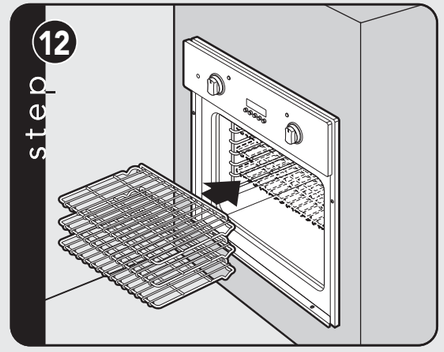

Lift oven into position.




Push oven straight in.

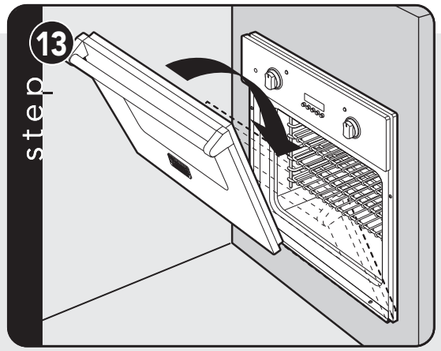



Attach screws to the side of the framing.
**Note:** 2 screws for single ovens,
4 screws for double ovens (screws not included)

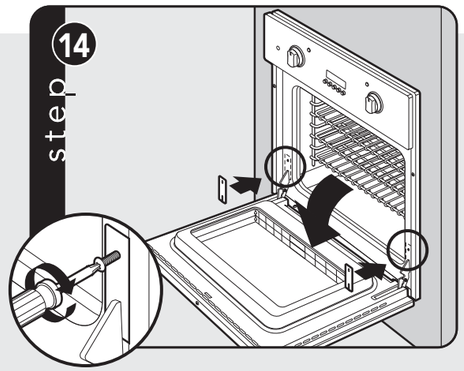



Replace racks.

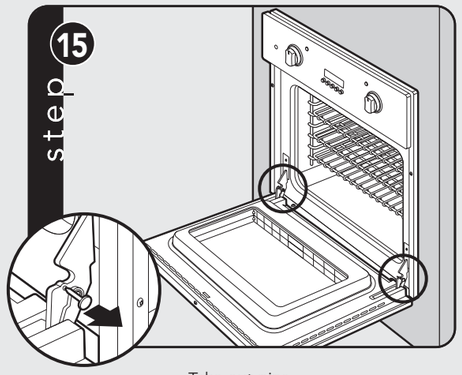
*Note: Check local code to see which wiring option should be used when grounding the unit.



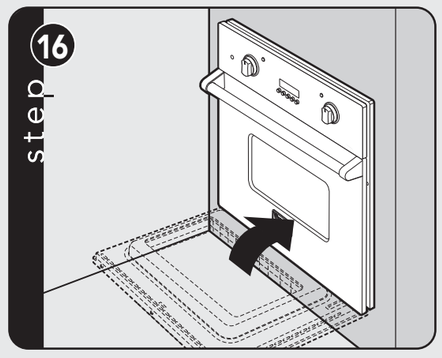

Replace door.




Open door completely. Put hinge trim plates back on.
**Note:** Screw holes may need to be re-aligned.




Take out pins.
**Note:** To adjust door turn adjustment screw clockwise (up) or counterclockwise (down).




Close door.



# Performance Checklist

A qualified installer should carry out the following checks:

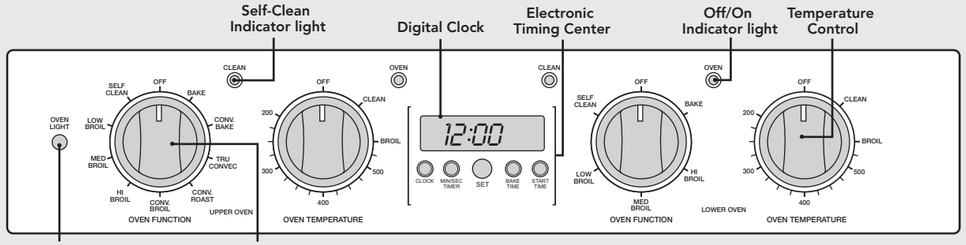
1. Check oven bake function–bake element on full power, center and outside broil elements at partial power. Convection bake function–bake and broil elements the same with the convection fan on.
2. Check TruConvec™ function– TruConvec element (behind convection fan cover) on and convection fan on.
3. Check high broil function–both broil elements at full power. Convection broil function is the same with convection fan on.
4. Check medium broil function–inner and outer broil elements pulse on and off.
5. Check low broil function–inner broil element only.
6. Check self-clean function–Door will lock in approximately 30 seconds, the center and outside broil elements will turn on and the bake element will turn on at partial power. Check broil elements through window to make sure they are on, then abort self-clean cycle to unlock door.

**CAUTION:** Do not run self-clean cycle check for more than 10 minutes with the oven racks and rack supports inside oven to avoid discoloration due to the high temperature.

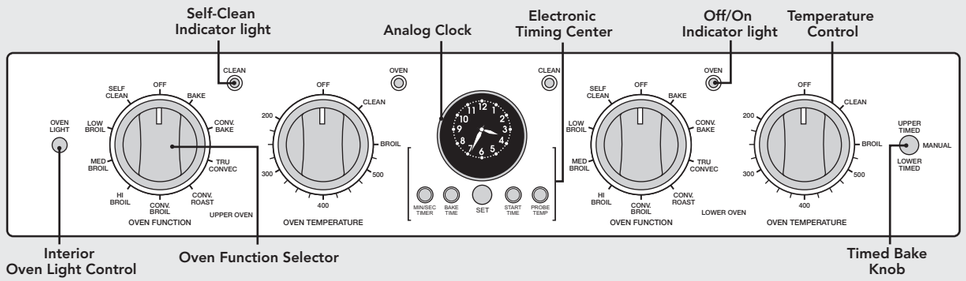
Any adjustments necessary that are a result of the installer not following instructions will be the responsibility of the installer, dealer or the end user of the product.

# Performance Checklist (continued)

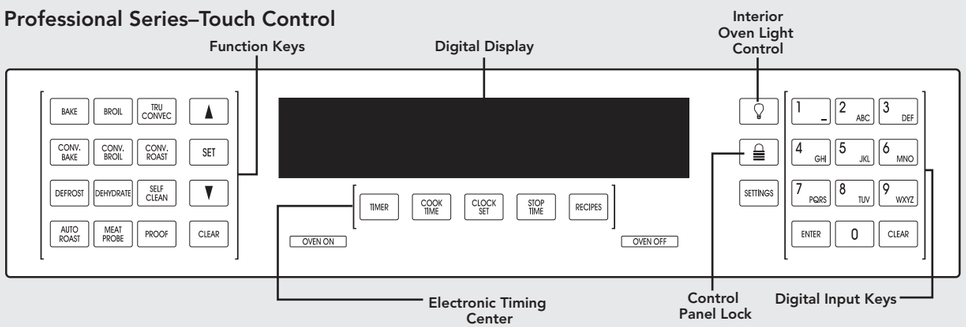
**Professional Series–Select**




**Professional Series–Premiere**




**Professional Series–Touch Control**






# Final Preparation

1. Some stainless steel parts may have a plastic protective wrap, which must be peeled off. All stainless steel body parts should be wiped with hot soapy water and with liquid cleaner designed for this material. If build-up occurs, do not use steel wool, abrasive cloths, cleaners or powders!! If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel!! Scratches are almost impossible to remove.
2. The interior of the oven should be washed thoroughly with hot, soapy water to remove film residues and installation debris before being used for food preparation, then rinsed and wiped dry. Solutions stronger than soapy water are rarely needed.

## Service & Parts

Only authorized replacement parts may be used in performing service on the range. Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

Record the following information indicated below. You will need it if service is ever required. The serial number and model number for your oven are located on the identification plate mounted on the bottom left side of the oven door opening.

Model Number

_____

Serial Number

_____

Date of Purchase

Date Installed

Dealer's Name

Address